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Each day, for the next 7 days, you'll get a super-easy and fun way to connect with your spouse. At the end of this week, no matter how well you thought you knew your spouse, you'll have a whole new way of looking at the ways in which they love to be loved!

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the  
**DATING**  **DIVAS**

STRENGTHENING MARRIAGES, ONE DATE AT A TIME



# PIZZA TASTING SCORING CARD



RATE 1-10 FOR EACH INDIVIDUAL PIZZA!

Type of Pizza	Look	Touch	Listen	Smell	Taste	Overall
1						
2						
3						
4						
5						
6						



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1						
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# YOU'VE GOT A PIZZA MY HEART MENU

The  
Original

BBQ  
Chicken

Hawaiian



crust



pizza sauce



cheese



pepperoni



crust



BBQ sauce



cheddar cheese



chicken



bacon

red onion



crust



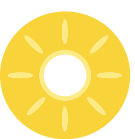
pizza sauce



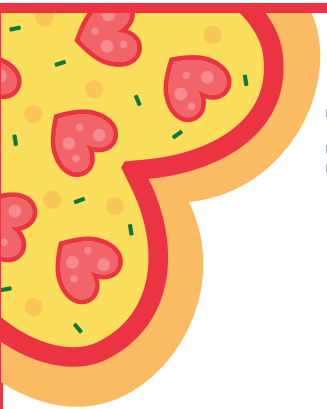
mozzarella cheese



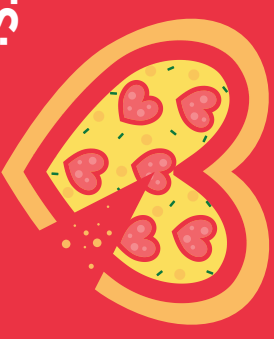
canadian bacon



pineapple



# EASY HOMEMADE PIZZA



## DOUGH INGREDIENTS:

- 2 1/2 - 3 Cups Flour
- 1 Tbsp Sugar
- 1 tsp Salt
- 1 Tbsp Yeast
- 1 Cup Warm Water

\*Makes 1 large crust

## DIRECTIONS:

1. Dissolve yeast in warm water with sugar and let sit for 1 minute to activate.
2. Add all the ingredients together in a mixer until it forms a firm dough.
3. Let rise in the mixer for 5 mins.
4. Roll out pizza dough and put it on your baking dish. You can use a pizza stone or a baking sheet.
5. Add the sauce and toppings of your choice.
6. Bake at 450 degrees for 15 minutes.

\*Before I add sauce and toppings, I like to put some mozzarella cheese around the edges and fold the dough over to make a stuffed crust! I also add softened butter on the crust and sprinkle it with garlic powder before baking!